coffee wakes up the world

User Manual

Coffee machine 1200 S

English

01.01.01

Model Series 1200 Order number 33 2603 0010 Edition 04.2012

Congratulations on the purchase of your WMF coffee machine

The WMF 1200 S coffee machine is a fully automatic single cup machine for espresso, café crème, cappuccino, milk coffee, latte macchiato, milk foam and hot water. Hot Choc beverages are also available as options.

Each beverage is freshly brewed at the press of a button which guarantees a high quality beverage.
The operator can control the coffee machine via the two-line display.

Please be sure to follow the instructions in the chapter Start-up ▷Water filter, page 16 and make the appropriate settings.

Please read the User Manual prior to using the coffee machine.

Ensure that the staff has access to the User Manual.

Important!

Follow chapter 1 ▷ User manual Signs and Symbols, page 8

Observe the Safety chapter, starting on page 63

Observe the cleaning instructions 1200 S.

In the event of failure to comply with maintenance information (▷ Maintenance), no liability is accepted for any resultant damage.

Similarly all guarantee / warranty claims cease to apply in such cases.

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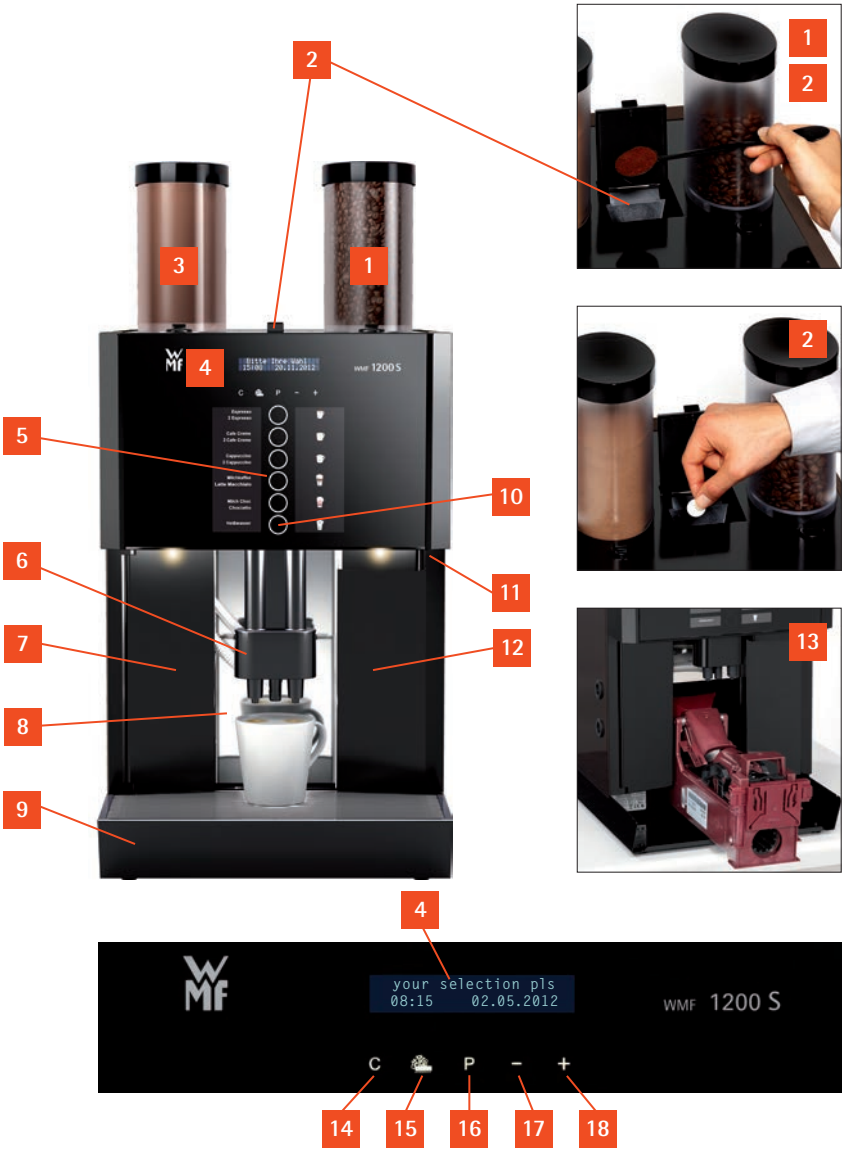
Chapter 1 Introduction

1.1 Parts of the coffee machine



1 Bean hopper (optional 1 or 2)

2 Manual insert / tablet insert

3 Choc hopper / Topping hopper (optional)

4 Display

5 Beverage buttons

6 Height-adjustable combi spout to dispense beverages

7 Cover

8 Grounds container

9 Removable drip tray with drip grid

10 Hot water button

11 ON/OFF switch (on the bottom of the front panel)

12 Water tank (coffee machines without a constant water supply)

13 Brewing unit

Display and functional pads

14 C pad

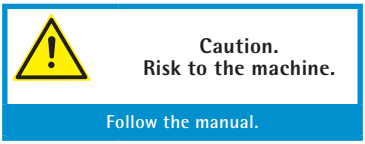
15 Care pad

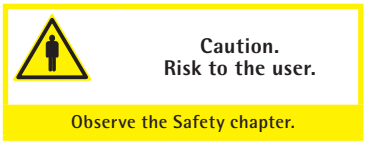
16 P pad

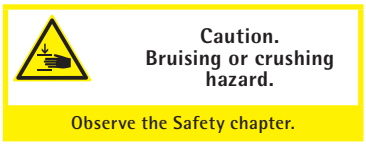
17 Minus pad

18 Plus pad

User Manual Signs and Symbols







Tip
Instructions

Cross reference

Ready to operate

The descriptions in the User manual always assume that the coffee machine is ready to operate.

Glossary

Term	Explanation
•	• Listings, selection options
✻	✻ Individual steps
Text in italics	*Description of coffee machine state and/or explanations of automatic steps.*
Carbonate hardness	Quoted in °dH. The water hardness is a measure of the calcium dissolved in the water.
Capacity	For example the capacity of the water filter in litres of water it can filter
Choc	Hot chocolate
Dispensing beverages	Dispensing coffee, hot water or Choc beverages
Mains tap	Water stop valve, angle valve
Milk system	Combi spout, milk nozzle and milk hose
Mixer system	Complete module, mixer with portion controller for Choc / Topping
O-rings	Seals
Preinfusion	Prior to brewing cycle, coffee is briefly infused in order to ensure a more intense release of its aromatic substances.
Pressing	Automatic pressing of ground coffee prior to brewing cycle.
Rinsing	Intermediate cleaning
SB mode (self-service mode)	Self-service customer operation
Topping	Milk powder
WMF Perfect Extraction System	Program for the perfect grinding degree setting

Chapter 2 Start-up

(For initial start-up after delivery from the factory)

Please refer to WMF 1200 S User Manual, pay special attention to the hazard notices and Safety chapter.

Do not loosen any screws and do not remove any housing parts - mains voltage brings danger of death.

Power connection and conditions for installation
Technical data ▷starting on page 70

- Packaging material in the box contains accessories. Do not throw away.
- Make sure that the coffee machine is intact. In case of doubt, do not start up the coffee machine, and inform WMF Service.
- Retain original packaging in the event of any subsequent return.

2.1 Unpacking

Parts of the machine
page 6

Technical data
▷starting on page 70

✻ Unpack the WMF 1200 S and place it on a stable, horizontal surface

2.2 Water tank

✻ Remove water tank, remove lid
✻ Take out any accessory components contained

Only for machines with water tank.

✻ Rinse water tank and fill with clean cold tap water
✻ Place lid on water tank and slide it in until it stops

2.2.1 Insert WMF water filter (optional)

✻ Remove the in-built water sieve from the water outlet in the water tank [1]
✻ Place the cartridge adapter onto the water outlet from above (with lock open) and lock into place [2]
✻ Unpack the water filter cartridge and place it on the cartridge adapter [3]

2.2.2 Determine the water hardness

✻ Request water hardness reading from water supplier, or determine using WMF carbonate hardness test (complete with instructions) in the accessories

The unit used is the "Deutsche Karbonathärte" = °dH

2.3 Constant water supply (optional)

✻ Carefully insert the seals attached to connecting tube
✻ Connect the rear connection of coffee machine and the on-site water tap or water filter with the connecting tube

Follow water filter instructions.

✻ Check connections for leaks and tighten if necessary
✻ Turn on water

2.4 Drain connection

✻ Push drain tube with angle piece onto water drain connection onto rear of machine
✻ Connect drain tube to mains drain via an S-trap

Tube must not sag.

✻ Shorten tube if necessary

2.5 Grounds container

✻ Push combi spout all the way up
✻ Remove grounds container and any accessories
✻ Slide in the grounds container until it stops

2.6 Connect up the milk

Use a suitable milk nozzle on the combi spout.

- orange milk nozzle = with a refrigerator, milk temperature 4-8 °C
  * light blue milk nozzle
- green milk nozzle = milk temperature 8-16 °C
  * white milk nozzle

* Alternative milk nozzles, depending on the milk types used.

Standard

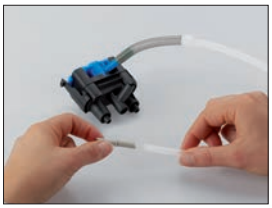
✻ Insert the milk nozzle into the milk connection on the combi spout
✻ Pull the milk cover forward and out
✻ Open the milk pack
✻ Insert the milk hose with the beige milk nozzle into the milk pack

The hose must not be under tension or bent when adjusting the height of the combi spout.

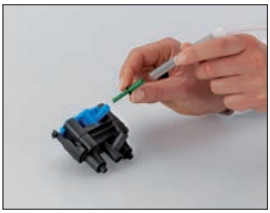
With WMF Cooler, WMF Cup&Cool (optional)

✻ Insert the milk nozzle for cooled milk into the milk connection on the combi spout
✻ Remove the milk container out of the cooler
✻ Push the lid of the milk container back
✻ Pour milk into the milk container
✻ Place the lid back on the container
✻ Insert the adapter on the milk hose into the connection in the milk container lid
✻ Replace the milk container carefully

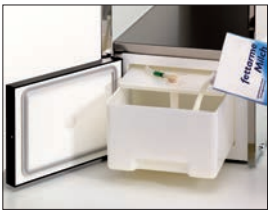
The milk hose is inserted into the adapter.



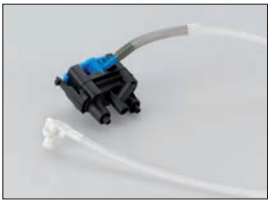
Standard version



Cooler version



Cooler milk container



Cooler adapter

2.7 Fill coffee bean hopper

✻ Remove the lid
✻ Fill with coffee beans
✻ Lock the lid

Ensure that no foreign objects land in the coffee bean hopper. Such foreign objects can damage the grinders. This damage is not covered under the warranty.

2.8 Functional pads

C

C pad
- Cancel operation / entry
- Cancel beverage dispensing
- Free flow milk foam dispensing (by pressing and holding)

Care pad
- Start warm-up rinse (Press and hold for > 2 seconds)
- Access care and cleaning programs

P

P pad
- Access programs
- Confirm selection

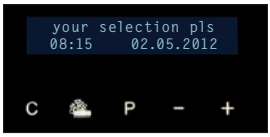
-

Minus pad
- Step back
- Reduce value
- Reduce coffee strength (mild)
- Select cup size (-25 %)

+

Plus pad
- Step forward
- Increase value
- Increase coffee strength (strong)
- Select cup size (+25 %)

2.9 Switch on coffee machine / start-up program



✻ Press the ON/OFF switch
Coffee machine switches on.
The start-up program starts.

```
language: english
OK: P   change: -/+
```

The language used in the display is set here.

The start-up program provides a step-by-step guide through the remaining start-up steps on the display. Follow the display instructions.

```
initial set-up
of your 1200S
```

This message is displayed for 5 seconds. The software then provides a guide through the initial settings.

Switch off time

```
sw. off time: 0min
OK: P    change: -/+
```

If switch on time is activated, the machine switches on again at the set switch on time.

Automatic switch off time, in minutes after the last beverage preparation.
If set to "0 min", the machine does not switch off.
✻ Confirm the desired setting with **P**

Time

```
time      hh:mm:ss
OK: P   change: -/+
```

The current time.
hh = hour (two places)
mm = minutes (two places)
ss = seconds (two places)
✻ Confirm the desired setting with **P**

Date

```
date      dd.mm.yyyy
OK: P   change: -/+
```

The current date.
dd = day (two places)
mm = month (two places)
yyyy = year (four places)
✻ Confirm the desired setting with **P**

Water filter

```
 water filter:    no
OK: P    change: -/+
```

If water filter is set to "yes", the filter should be rinsed after the "SB mode" display.

Insert the water filter
▷ *page 11*

Water hardness

```
  water hardn.:  20
OK: P    change: -/+
```

... with water tank filter, or with no filter
The hardness of the water being used.
Enter the result of the carbonate hardness test here.
✻ Confirm the desired setting with P

Carbonate hardness test
▷ *Accessories included*

Capacity

```
    capacity: x
OK: P    change: -/+
```

... with constant water supply and water filter
The capacity of the water filter is set here.
(The capacity of the water filter can be found in the water filter documentation.)
✻ Confirm the desired setting with P

SB mode (self-service mode)

```
    SB mode: no
OK: P    change: -/+
```

When set to "yes", the functional pads are not displayed. The functional pads are displayed again by touching and holding (at least 3 seconds) the unilluminated P pad.
The SB mode function can be protected by a PIN.

PIN entry and PIN protection
▷ *page 38*

... with water filter

```
    insert filter
       OK: P
```

✻ Insert the water filter
✻ Touch P to confirm that the filter has been inserted

Insert the water filter
▷ *page 11*

```
place 3L container
    under spout
```

✻ Place a collection container with approx. 3 litres capacity under the combi spout
When rinsing the filter, you will hear unusual noises. This is normal.
The noises will end during the filter rinse.

heating up ...

... all coffee machines

Machine heats up. A warm-up rinse follows the heating-up process. This warms up all the pipes.

After each brewing cycle, in the heating up phase and during the care programs, release water runs into the drip tray.

✻ Place a collection container with 120 ml capacity under the combi spout

The warm rinsing lasts approx. 40 seconds.

Start-up complete

A brewing test is performed following the end of the start-up program.

The espresso button flashes.

✻ Place a suitably sized cup under the combi spout

✻ Press the flashing beverage button

Brewing test starts.

The coffee grinder will be filled with coffee beans during the brewing test.

✻ Discard this first cup of coffee

your selection pls
08:15 02.05.2012

The machine is now ready for use.

Start-up is complete. All settings can be changed now, or at a later time.

Set the automatic switch off time
▷ Basic settings
page 32

Options

- Cup volumes (cup size) ▷page 26
- Change recipes ▷page 27
- Set grinding degree ▷page 30
- Basic settings ▷page 32

Chapter 3 Operation

A display-guided start-up program helps perform initial start-up after delivery from the factory.

Initial start-up
▷ Start-up
page 10

Change PIN
▷ Settings
▷ Basic settings
page 38

Set the switch on and switch off times
▷ Settings
▷ Basic settings
page 32

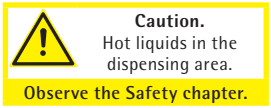
3.1 Switch on coffee machine

✻ Switch on coffee machine using the ON/OFF switch
Coffee machine switches on and heats up.
An automatic warm rinsing starts.
When the coffee machine is ready to dispense beverages, the "Ready to operate" display appears.

3.2 Beverage dispensing

Pressing the beverage buttons triggers dispensing of the beverage selected.

- Lit up button = ready to dispense
- Flashing button = beverage dispensing
- Unlit button = not ready to dispense / button disabled



✻ Place a suitably sized cup under the combi spout
✻ Press the desired beverage button
Desired beverage is indicated on the display.

Cancel beverage dispensing
✻ Touch C

Second beverage level (optional)
When the second level is activated:
✻ Briefly press the beverage button twice
The beverage on the second level is initiated.

Office functions
▷ Settings
▷ Basic settings
page 35

3.3 Warm rinsing

✻ Touch and hold for longer than 2 seconds

```
warm rinse
in progress
```

Recommended after a longer brewing pause, especially before dispensing a cup of espresso.

A warm rinsing of the pipes with hot water starts.
The water warms the brewing system and guarantees an optimum coffee temperature.

3.4 Milk and milk foam dispensing

Milk (optional)

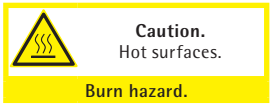
✻ Press the beverage button assigned to milk
Dispensing occurs.

Milk foam

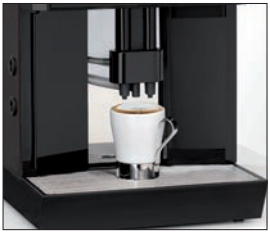
✻ Touch and hold C
Dispensing occurs. Dispensing continues for as long as the pad is held.

3.5 Dispensing hot water

✻ Press the hot water button
Dispensing occurs.
If less water is required than the pre-set dispense amount, dispensing can be stopped by pressing the hot water button again.



3.6 Height adjustment of the combi spout



The combi spout height is adjustable.

✻ Take the combi spout from the front and push to the desired height

Clearance height: 59-169 mm

3.7 Bean hopper / product hopper

- If possible, refill product hopper in advance.
- Fill the hoppers no more than the amount needed for one day, in order to maintain the freshness of the products.

Coffee beans into bean hopper,
Choc powder into Choc hopper.

3.8 Manual insert

The manual insert is located in the centre of the coffee machine cover.

Manual insert is used:

- For inserting cleaning tablets
- When using an additional ground coffee variety, such as decaffeinated coffee

Add ground coffee or cleaning tablet only when display shows a message.

Preparation using the manual insert

✻ Place a suitably sized cup under the combi spout
✻ Open manual insert lid

The display shows:

```
insert ground coffee
  select beverage
```

✻ Insert ground coffee (max. 16 g)
✻ Close manual insert lid
✻ Press the desired beverage button

Touch C *to cancel the process.*

Manual insert

3.9 Grounds container

The grounds container receives the used coffee grounds
The display shows a message as soon as the grounds container needs to be emptied.
Beverage dispensing is blocked for as long as the grounds container is removed.

- ✻ Push combi spout all the way up
- ✻ Remove grounds container
- ✻ Empty and replace grounds container
- ✻ Confirm process on the display

Clean daily
▷ Care
page 44

If grounds container cannot be replaced, check chute for coffee residue and remove.

Always empty grounds container before replacing. Replacing without emptying results in the grounds container being overfilled. The coffee machine will be soiled. This may cause subsequent damage to the machine.

3.10 Grounds disposal through the counter (optional)

The coffee machine can be fitted with grounds disposal through the counter. In this case, both the grounds container and the coffee machine base have an opening that passes through the on-site counter on which the machine is placed. The spent coffee grounds are collected in a large container under the counter.

Grounds disposal through the counter is available as a retrofit kit.

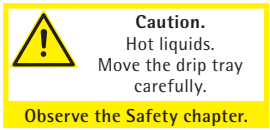
Clean coffee grounds chute daily
▷ Care
page 45

3.11 Drip tray

For coffee machines without a drain connection, the drip tray must be emptied regularly.

✻ Pull out the drip tray carefully and empty it, then replace the drip tray

On coffee machines with a drain connection the drip tray may also be removed (e.g. for cleaning). Replace carefully so that no water accidentally drips down.



Clean drip tray daily
▷ Care
page 45

3.12 Switch off coffee machine

The coffee machine must be cleaned daily prior to switching it off.

✻ Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
✻ Disconnect mains plug

Coffee machines with a constant water supply

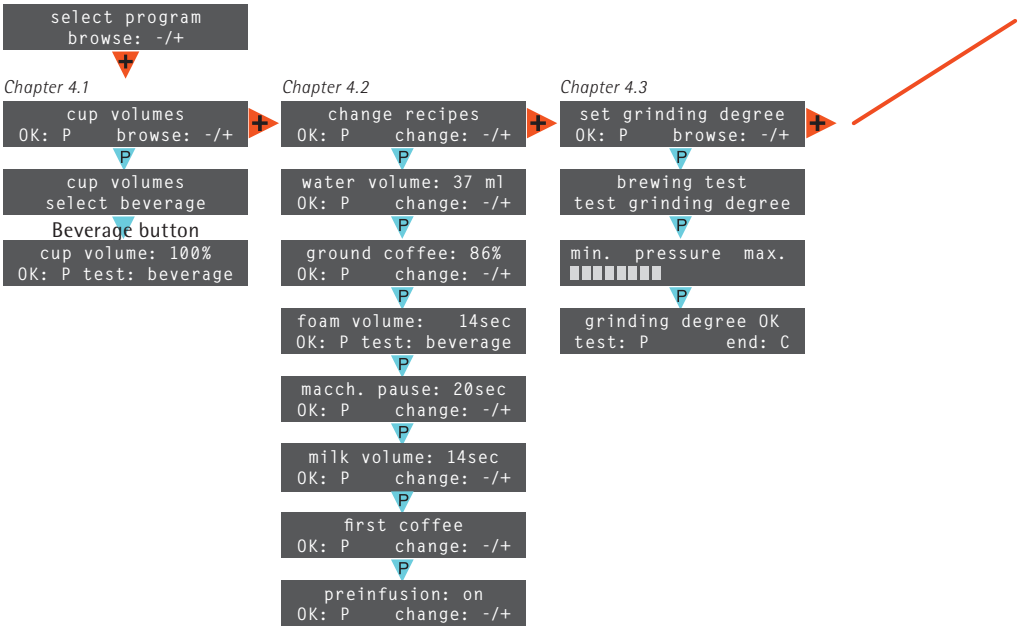
✻ Turn off mains tap

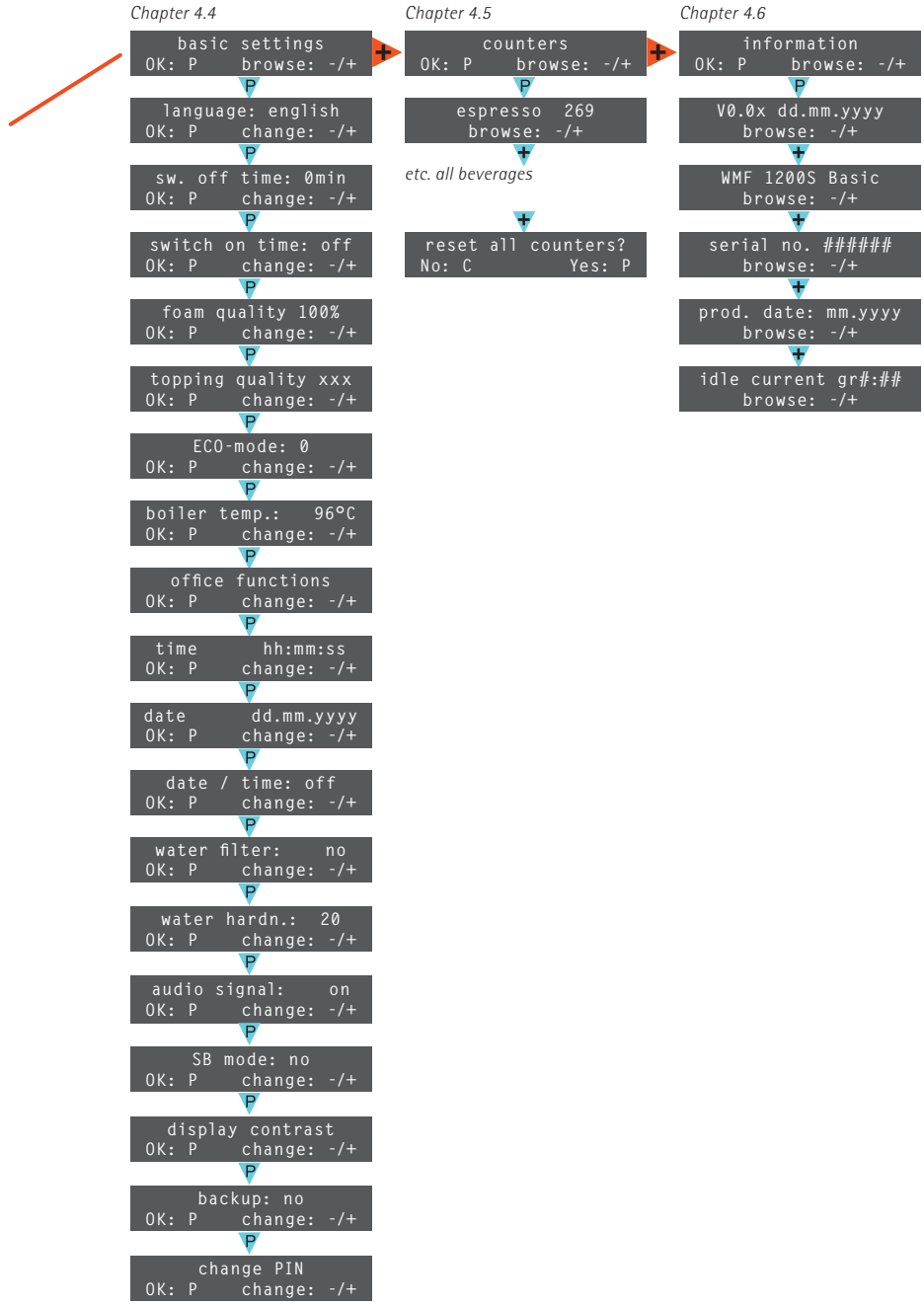
We refuse to accpept any liability for damage resulting from failure to observe this requirement.

Chapter 4 Settings

Introduction to settings:

✻ Briefly touch P




Chapter 4.4
basic settings
OK: P browse: -/+
P
language: english
OK: P change: -/+
P
sw. off time: 0min
OK: P change: -/+
P
switch on time: off
OK: P change: -/+
P
foam quality 100%
OK: P change: -/+
P
topping quality xxx
OK: P change: -/+
P
ECO-mode: 0
OK: P change: -/+
P
boiler temp.: 96°C
OK: P change: -/+
P
office functions
OK: P change: -/+
P
time hh:mm:ss
OK: P change: -/+
P
date dd.mm.yyyy
OK: P change: -/+
P
date / time: off
OK: P change: -/+
P
water filter: no
OK: P change: -/+
P
water hardn.: 20
OK: P change: -/+
P
audio signal: on
OK: P change: -/+
P
SB mode: no
OK: P change: -/+
P
display contrast
OK: P change: -/+
P
backup: no
OK: P change: -/+
P
change PIN
OK: P change: -/+
Chapter 4.5
counters
OK: P browse: -/+
P
espresso 269
browse: -/+
+
etc. all beverages
+
reset all counters?
No: C Yes: P
Chapter 4.6
information
OK: P browse: -/+
P
V0.0x dd.mm.yyyy
browse: -/+
+
WMF 1200S Basic
browse: -/+
+
serial no. ######
browse: -/+
+
prod. date: mm.yyyy
browse: -/+
+
idle current gr#:##
browse: -/+

4.1 Cup volumes (cup size)

The coffee machine adjusts the recipe quantities to the new cup volume.

✻ Briefly touch P

```
select program
 browse: -/+
```

✻ Browse with + to

```
cup volumes
select beverage
```

✻ Select the Cup volumes program with P

✻ Select the beverage for which the cup volume should be adjusted to the cup size

Adjust cup volume with - and +.

The cup volume is displayed in %. 100 % corresponds to the beverage setting.

✻ If necessary the new setting can be tested with a dispensing test

```
cup volume: 100%
OK: P test: beverage
```

✻ As soon as the cup volume is set as desired, confirm with P

Dispensing test

✻ Press the desired beverage button

The beverage is dispensed using the newly changed values.

Each beverage setting can be tested during setup.

4.2 Change recipes

Here you can adjust the recipes of your coffee specialties according to your personal tastes.

The following settings are available:

- Water volume
- Ground coffee
- Milk foam volume *
- Latte macchiato pause interval
- Milk volume *
- Sequence of milk and coffee dispensing *
- Preinfusion (aroma development)

** Option only available for beverages with milk*

Adjustments can be made only to the additions that are available for this beverage.

Example: for cappuccino, this is milk foam only

4.2.1 Dispensing test

✻ Press the desired beverage button

The beverage is dispensed using the newly changed values.

Each beverage setting can be tested during setup.

✻ Briefly touch P

```
select program
 browse: -/+
```

✻ Browse with + to

```
change recipes
OK: P    change: -/+
```

✻ Select the Change recipes program with P

✻ Select the beverage for which the taste and composition should be set

C pad
Cancel

Care pad
Warm rinsing
Cleaning

P pad
Programs
Menu control

Minus pad
Coffee strength
Setting the values
Preselect cup volume

Minus pad
Coffee strength
Setting the values
Preselect cup volume

The new values are saved when you exit the program.

4.2.2 Water volume

```
water volume: 35 ml
OK: P    change: -/+
```

✻ Example: touch + until the water volume is increased to 37 ml

```
water volume: 37 ml
OK: P test: beverage
```

Each beverage setting can be tested during setup.
✻ Place a suitably sized cup under the combi spout
✻ Press the beverage button again
✻ Test the beverage

✻ As soon as the beverage is set as desired, confirm with P

```
water volume: 37 ml
OK: P    change: -/+
```

4.2.3 Ground coffee

```
ground coffee: 86%
OK: P    change: -/+
```

For espresso, the factory setting at 100 % corresponds to a grinding time of 5.1 seconds.

Approximately 1.8 grams of espresso are ground per second.

The grinding quantity varies depending on the grinding degree set, the type of coffee used, the humidity and various other factors.
Determine the desired coffee strength with a dispensing test.
✻ As soon as the beverage is set as desired, confirm with P

4.2.4 Milk foam volume

Setting in seconds.
Only available for beverages with milk foam.

```
foam volume:   14sec
OK: P test: beverage
```

Adjustments can be made only to the additions that are available for this beverage.

The milk foam volume depends on the milk used, the milk temperature and the milk nozzle selected. Determine the desired volume with a dispensing test.

4.2.5 Latte macchiato pause interval

Pause interval between dispensing milk and coffee.

```
macch. pause: 20sec
OK: P    change: -/+
```

✻ As soon as the beverage is set as desired, confirm with P

Possible only for latte macchiato.

4.2.6 Milk volume

Setting in seconds.
Only available for beverages with milk foam.

```
milk volume: 14sec
OK: P    change: -/+
```

Adjustments can be made only to the additions that are available for this beverage.

The milk volume depends on the milk used, the milk temperature and the milk nozzle selected. Determine the desired volume with a dispensing test.

✻ As soon as the beverage is set as desired, confirm with P

4.2.7 Sequence of dispensing

Coffee first or coffee last.

```
    first coffee
OK: P    change: -/+
```

The setting for the sequence of beverage dispensing is only offered for beverages with milk components.
Exception: Latte macchiato

4.2.8 Preinfusion

```
  preinfusion: on
OK: P    change: -/+
```

The pre-infusion function is set to "on" at the factory for all coffee beverages except café crème.

Before brewing, the ground coffee is wetted with hot water. This causes the ground coffee to swell up, enabling aroma of many types of coffee to develop better.

✻ As soon as the beverage is set as desired, confirm with P

4.3 Set grinding degree

4.3.1 WMF Perfect Extraction System

The Perfect Extraction System is for the preparation of beverage specialties containing espresso.

✻ Briefly touch P

```
select program
  browse: +
```

✻ Place a collection container under the spout for the warm rinse

✻ Browse with + to

```
set grinding degree
OK: P    browse: -/+
```

✻ Select the Set grinding degree program with P

An automatic warm rinse starts. A brewing test starts immediately thereafter.

✻ Place a suitably sized cup under the combi spout

```
    brewing test
test grinding degree
```

The brewing pressure is shown in the form of a bar diagram during the brewing test.

- low brewing pressure → coarse grinding degree
- high brewing pressure → fine grinding degree

```
min.  pressure  max.
```

After a few seconds, the grinding degree setting is shown in the display:

Grinding degree ok

```
 grinding degree OK
test: P       end: C
```

The brewing pressure is within the optimum range.
No further adjustment is necessary.

✻ Touch C to end grinding degree setting

C	**C pad** *Cancel*
	Care pad *Warm rinsing* *Cleaning*
P	**P pad** *Programs* *Menu control*
-	**Minus pad** *Coffee strength* *Setting the values* *Preselect cup volume*
+	**Minus pad** *Coffee strength* *Setting the values* *Preselect cup volume*

The new values are saved when you exit the program.

Grinding degree too coarse

```
 grinding too coarse
test: P       end: C
```

Set grinding degree
▷ page 41

✻ Turn the multitool clockwise to set the grinding degree finer

Test the new grinding degree setting

✻ Place a suitably sized cup under the combi spout

✻ Briefly touch P

Two new brewing tests start automatically, one after the other.

The brewing pressure is shown in the form of a bar diagram during the second brewing test.

- low brewing pressure → coarse grinding degree
- high brewing pressure → fine grinding degree

After a few seconds, the grinding degree setting is shown in the display.

Bar diagram display
▷ page 30

✻ Touch C to end grinding degree setting

Grinding degree too fine

```
  grinding too fine
test: P       end: C
```

Set grinding degree
▷ page 41

Set coffee strength
▷ page 28

✻ Turn the multitool counter-clockwise to set the grinding degree coarser

✻ Test the new grinding degree setting (see above)

✻ Touch C to end grinding degree setting

4.4 Basic settings

- Language
- Switch off time
- Switch on time
- Milk foam quality (optional)
- Topping quality (optional)
- ECO-mode
- Boiler temperature
- Office functions
- Time
- Date
- Date / time (display)
- Water filter
- Water hardness
- Audio signal
- SB mode (self-service mode)
- Display contrast
- Backup
- Change PIN

4.4.1 Access Basic Settings

✻ Briefly touch P

```
select program
 browse: -/+
```

✻ Browse with + to

```
basic settings
OK: P   browse: -/+
```

✻ Select the Basic settings program with P
The first setting option appears automatically. Browse to the others by touching P

C pad
Cancel

Care pad
Warm rinsing
Cleaning

P pad
Programs
Menu control

Minus pad
Coffee strength
Setting the values
Preselect cup volume

Minus pad
Coffee strength
Setting the values
Preselect cup volume

The new values are saved when you exit the program.

4.4.2 Language

```
language: english
OK: P   change: -/+
```

✻ Touch + to set the desired language
✻ Confirm the desired setting with P

4.4.3 Switch off time

```
sw. off time: 0min
OK: P   change: -/+
```

Automatic switch off time in minutes after the last beverage dispensing.
If set to "0 min", the machine does not switch off.
✻ Confirm the desired setting with P

Instructions

If timer operation is activated, the machine switches on again at the set switch on time.

4.4.4 Switch on time

```
switch on time: off
OK: P    change: -/+
```

Automatic switch on time for the coffee machine.
If set to "off", the machine will not be switched on automatically.
If set to "on", the clock time can be set using + and -.
✻ Confirm the desired setting with P

4.4.5 Milk foam quality (optional)

```
 foam quality 100%
OK: P    change: -/+
```

Milk foam quality for all beverages with milk foam. Setting used to compensate for variations in milk characteristics.

Reduce setting value -> finer foam and lower dispensing temperature

Increase setting value -> greater foam level and higher dispensing temperature

✻ Confirm the desired setting with P

4.4.6 Topping quality (optional)

```
topping quality xxx
OK: P    change: -/+
```

Quality of Topping additive. This setting will apply to all beverages with Topping. Variations in Topping characteristics are compensated for with this setting.

Reduce setting value -> less powder in relation to the amount of water

Increase setting value -> more powder in relation to the amount of water

✻ Confirm the desired setting with P

4.4.7 ECO-mode

The energy consumed by the coffee machine at its lowest load can be reduced here.
✻ Confirm the desired setting with P

ECO-mode	Hot water boiler For coffee beverages and hot water	Steam boiler For milk beverages
0	Ready to operate: always, immediately.	Ready to operate: always, immediately.
1	Ready to operate: always, immediately.	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating takes no longer than 15 seconds.
2	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating takes no longer than 15 seconds.	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating takes no longer than 15 seconds.
9	Temperature is reduced 10 minutes after the last beverage. After the temperature has been reduced, it must be heated up before the next beverage is dispensed. Heating takes no longer than 15 seconds.	Always switched off. For dispensing pure coffee, without milk beverages.

For machines without a steam boiler, only ECO modes 0 and 2 can be set.

4.4.8 Boiler temperature

Boiler temperature in °C (brewing water temperature).
(Standard setting 96 °C)
✻ Confirm the desired setting with P

4.4.9 Office functions

✻ Touch +

4.4.9.1 Second beverage level

When set to "no", beverages from the second level are no longer available.
✻ Touch +

4.4.9.2 Milk beverages

When set to "no", beverages containing milk are no longer available.
✻ Confirm the desired setting with P

4.4.10 Time

The current time.

hh = hour (two places)

mm = minutes (two places)

ss = seconds (two places)

✻ Confirm the desired setting with P

4.4.11 Date

```
date       dd.mm.yyyy
OK: P     change: -/+
```

The current date.

dd = day (two places)

mm = month (two places)

yyyy = year (four places)

✻ Confirm the desired setting with P

4.4.12 Date / time (display)

```
  date / time: off
OK: P     change: -/+
```

The display of time and date on the "Ready to operate" display.

✻ Confirm the desired setting with P

4.4.13 Water filter

```
 water filter:     no
OK: P     change: -/+
```

Insert the water filter
▷ page 11

Indicates whether a water filter is in use.
(recommended for water hardness of 5 °dH and above)

✻ Confirm the desired setting with P

4.4.14 Water hardness

```
  water hardn.:  20
OK: P     change: -/+
```

Carbonate hardness test
▷ Accessories included

The hardness of the water being used.
Enter the result of the carbonate hardness test here.

✻ Confirm the desired setting with P

4.4.15 Audio signal

✻ Confirm the desired setting with P

4.4.16 SB mode (self-service mode)

When set to "yes", the functional pads are not displayed.
Recommended for self-service.
✻ Confirm the desired setting with P
The functional pads are displayed again by touching and holding (at least 3 seconds) the unilluminated P pad P.

4.4.17 Display contrast

Display contrast is set here.
✻ Confirm the desired setting with P

4.4.18 Backup

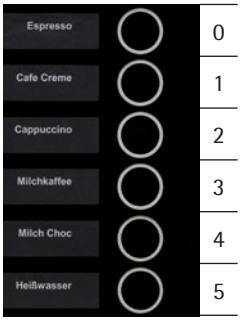
If set to "yes", all basic settings and all beverage settings are reset to the factory settings.
✻ Confirm the desired setting with P

Instructions

All individual settings are lost if you reset to the factory settings.

4.4.19 PIN entry and PIN protection

✻ Touch + to open the "Change PIN" menu
Enter the PIN using the beverage buttons. The uppermost button is 0, the second is 1, the third is 2, etc.



Use beverage buttons to enter the PIN

Initial PIN entry (activate PIN)
When shipped from the factory, the PIN is "00000".
✻ Briefly press the uppermost beverage button five times
Each time it is pressed, a "zero" is entered and appears on the display.
✻ Enter desired PIN

PIN protection
The activated PIN affects the following functions.

- Counters
  Counters can be cleared only after entering the PIN.
- When SB mode is active, the functional pads are deactivated (unilluminated).
  The functional pads can be activated again only after the PIN has been entered.

Counters
▷ page 39

SB mode
▷ page 37

Activate the care pad with PIN protection
✻ Touch and hold P for longer than 3 seconds
The care pad is displayed again.

Deactivate PIN protection
✻ Enter the current PIN and set to "00000"

4.5 Counters

✻ Briefly touch P

```
select program
 browse: -/+
```

✻ Browse with + to

```
      counters
OK: P    browse: -/+
```

You can display the number of beverages prepared here.

✻ Confirm the counter display with P

✻ Use + to browse through the individual beverages

Example espresso:

```
espresso  269
 browse: -/+
```

As soon as all beverages have been displayed the following appears

```
reset all counters?
No: C         Yes: P
```

Counter reset can be protected by PIN.
▷ PIN entry and PIN protection page 38

Keep counter settings

✻ Touch C

Delete counters

✻ Touch P

4.6 Information

✻ Briefly touch P

```
  select program
    browse: -/+
```

✻ Browse with + to

```
     information
OK: P    browse: -/+
```

4.6.1 Software version

```
  V0.0x dd.mm.yyyy
    browse: -/+
```

The software version and date are shown.

4.6.2 Machine name

```
   WMF 1200S Basic
    browse: -/+
```

The name and type of the machine are displayed.

4.6.3 Machine number

```
  serial no. ######
     browse: -/+
```

The 6-digit machine number is shown.

4.6.4 Date of production

```
prod. date: mm.yyyy
     browse: -/+
```

The date of production is shown.

4.6.5 Idle current

```
idle current gr#:##
     browse: -/+
```

The idle current is shown in digits

Chapter 5 Other settings

5.1 Mechanical settings

5.1.1 Set grinding degree

✻ Remove bean hoppers

Preset grinding degree is now visible.

✻ Release coffee dispensing and wait until grinder starts up

✻ With grinder running, alter grinding degree as desired on the side of the machine using the multitool

Left grinder

Grinding degree 1 ↺
→ fine

Grinding degree 6 ↻
→ coarse

Right grinder

Grinding degree 1 ↻
→ fine

Grinding degree 6 ↺
→ coarse

Bruising or crushing hazard.
Never reach into the grinders with coffee machine running and bean hoppers removed.

Caution.
Bruising or crushing hazard.
Observe the Safety chapter.

5.2 Labelling of beverage buttons

First switch off coffee machine in order not to trigger dispensing inadvertently.

✻ Pull out existing labelling behind front glass in a downward direction

✻ Write on label stickers as desired using the WMF template

✻ Stick on label mount and re-insert behind the front glass panel

The template can be printed out on adhesive labels or paper.
Stick paper to label mount using an adhesive sticker.

Free download of WMF label template from www.servicecenter.wmf.com

Matching adhesive labels: Zweckform-Avery No. 3659

Chapter 6 Care

Regular cleaning is essential in order to ensure problem-free operation of the coffee machine and to ensure optimum coffee quality.

Prior to and after every instance that the machine is shut off for several days, perform all cleanings.

Caution.
Health hazard.

Follow the HACCP schedule.

6.1 Cleaning intervals overview

Care					
Daily	*Weekly*	*Regularly*	*Message*	*Optional*	
x				O	Warm rinsing
x					Cleaning program
x				O	Milk system rinsing
x				O	Mixer rinsing
x					Milk system cleaning Standard
	x			O	Milk system cleaning Plug&Clean
x					Grounds container cleaning
x					Drip tray cleaning
x					Housing cleaning
(x)	x			O	Mixer cleaning
	x			O	Water tank cleaning
		x			Brewing unit cleaning
		x			Bean hopper cleaning
		x		O	Product hopper cleaning
			x	O	Filter change
			x		Descaling

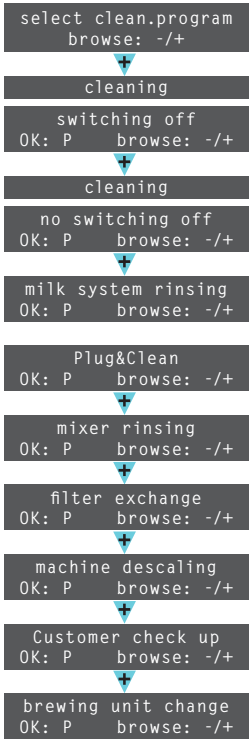
▷ *page 19*
▷ *Cleaning instructions*
▷ *page 44*
▷ *page 45*
▷ *page 46*
▷ *page 47*
▷ *page 48*
▷ *page 49*
▷ *page 50*

Daily = Daily, at least once per day and as required
Weekly = Weekly cleaning
Regularly = Regularly as required
Message = After the display shows a message
Optional = Optional (depending on the model)
(x) = Daily as required

6.2 Care programs overview

About the cleaning programs

✻ Briefly touch



for machines without Plug&Clean

for machines with Plug&Clean

▷ *Cleaning instructions*

▷ *page 50*

▷ *Customer Check-up Instructions*

6.3 Daily cleaning

For all cleaning programs, the combi spout, the milk nozzle, and the milk hose must be installed.

Caution.
Hot liquids in the dispensing area.
Observe the Safety chapter.

6.3.1 Cleaning program

The cleaning program leads step by step through milk system rinsing, the optional mixer rinsing and the machine cleaning via software.

Cleaning program
▷ Cleaning instructions

6.3.2 Milk system cleaning

Milk system cleaning ▷ Cleaning instructions.
The milk system consists of:
- Combi spout
- Milk nozzle
- Milk hose

Caution.
Hot liquids in the dispensing area.
Observe the Safety chapter.

The milk system must be thoroughly cleaned and sanitized at least once a day, after no more 24 hours. For machines with Plug&Clean, this must be done as part of the machine cleaning at the end of operation. If this Plug&Clean cleaning is not done, then the combi spout must be disassembled and cleaned manually.

Caution.
Follow the hygiene instructions.
See HACCP schedule.

Milk hose should be changed at regular intervals.

Combi spout cleaning
▷ Cleaning instructions

Milk system cleaning Standard

Cleaning the combi spout consists of two, or optionally three parts.
- Automatic foamer rinsing after each beverage with milk or milk foam (optional)
- Display-guided milk system rinsing
- **Once per day**, place combi spout, milk hose and milk nozzles in a cleaning solution

Milk system cleaning Plug&Clean

Plug&Clean cleaning consists of three parts.
- Automatic foamer rinsing after each beverage with milk or milk foam (optional)
- Display-guided Plug&Clean cleaning
- **Once per week**, place combi spout, milk hose and milk nozzles in a cleaning solution

Milk system cleaning Plug&Clean
▷ *Cleaning instructions*

6.3.3 Mixer rinsing

Mixer rinsing is an intermediate cleaning of the mixer.
Mixer rinsing is an integral part of the cleaning program.

Mixer rinsing
▷ *Cleaning instructions*

6.3.4 Combi spout cleaning

Thorough cleaning of the milk system. The exact procedure of this manual cleaning is described in the cleaning instructions.

Combi spout cleaning
▷ *Cleaning instructions*

6.3.5 General cleaning

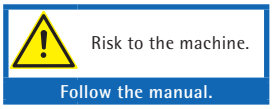
Grounds container cleaning (grounds chute, optional)
- ✻ Empty grounds container and rinse under running water
- ✻ Clean with a clean, damp cloth

Order numbers for the WMF care program
▷ *Accessories and spare parts page 72*

Drip tray, housing and front panel
- ✻ Clean the cold coffee machine using a damp cloth
- ✻ Wipe dry using a fine woollen cloth or chamois leather

Switch off the machine before cleaning the front panel to avoid a beverage being accidentally dispensed.

Do not clean with scouring powders or the like.
There is a risk of causing scratches or scores.
Do not use any sharp cleaning materials or implements.



6.4 Weekly cleaning

6.4.1 Choc / Topping mixer cleaning (optional)

Cleaning will be more frequent depending on powder consumption.

* Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
* Disconnect mains plug
* Pull off mixer hose from mixer to combi spout
* Turn stud on bayonet connector underneath the mixer bowl counter-clockwise

Mixer bowl is released from the retaining catch.
The propeller for the mixer is now visible.

open

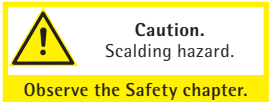
* The propeller can be cleaned with a cloth
* Dismantle two-piece mixer bowl
* Clean both parts of mixer bowl and mixer hose under warm running water
* Allow all parts to dry completely
* Re-assemble all parts

On re-assembly, all openings must face in the same direction.

Ensure that the spiral guide is seated and the hose is not pinched.

* Replace mixer bowl
* Turn stud on bayonet connector back clockwise
* Push mixer hose onto mixer bowl fitting again, and plug in combi spout
* Replace milk cover

Ensure that mixer hose is replaced securely.
This is important, as otherwise hot water or hot Choc / Topping beverage may escape.



6.4.2 Water tank cleaning (optional)

Thoroughly rinse water tank weekly with clear water.

6.5 Regular cleaning

6.5.1 Brewing unit cleaning

The brewing unit should be cleaned as required and at regular intervals. Recommendation: weekly.

Caution.
Bruising or crushing hazard.
Risk of injury.

* Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
* Disconnect mains plug
* Push combi spout all the way up
* Remove grounds container
* Remove the drip tray

Brewing unit is now fully accessible.

Hold firmly, as the brewing unit can slip downwards.
Never use force. Danger of breakage.

Risk to the machine.
Follow the manual.

* With one hand, reach into the chute under the brewing unit and release the retaining catch (illustration 1)
* Slowly guide the brewing unit downwards, tilt and pull forward
* Remove brewing unit and hold firmly (illustration 2)

Use the multitool from the accessories.

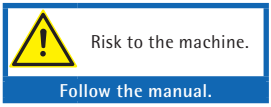
Illustration 1

* Turn the thread on the brewing unit head counter-clockwise (illustration 3) until the wiper is in the forward position
* Push the springs outwards over the edge and unlock (illustration 4)
* Swing the insertion unit upwards

Illustration 2

Illustration 3

Never clean the brewing unit in a dishwasher and never use any cleaner additives.



- ✻ Clean the brewing sieve under running water or with a cloth
- ✻ Remove residual coffee grounds using a paint-brush or scrubber
- ✻ Rinse the brewing unit under running water
- ✻ Dry the brewing unit with a cloth

Allow to dry completely before reinstalling in the coffee machine.

Remove coffee grounds residue from the chute.

- ✻ Wipe out the coffee grounds towards the front or suck out using a vacuum cleaner

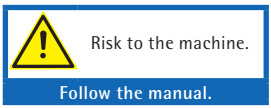
Refit the brewing unit after it has been dried.

- ✻ Replace springs in insertion unit (illustration 4)
- ✻ Hold the pusher compressed and replace the brewing unit in the chute against rear cover
- ✻ Push brewing unit upwards until it engages in the lock
- ✻ Replace grounds container
- ✻ Replace drip tray

Illustration 4

Brewing sieve

If the brewing unit cannot be replaced without resistance: turn thread on the brewing unit head slightly to the left or right with the multitool until the brewing unit slides into the guide.
Never use force.



6.5.2 Bean hopper cleaning

The bean hoppers should be cleaned as required and at regular intervals. Recommendation: monthly.

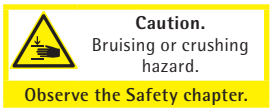
- ✻ Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
- ✻ Disconnect mains plug
- ✻ Release bean hoppers lock using multitool by turning in a clockwise direction

open

close

- ✻ Lift bean hoppers out
- ✻ Completely empty bean hoppers and wipe out thoroughly with a damp cloth
- ✻ Allow bean hoppers to dry completely
- ✻ Refill and replace bean hoppers
- ✻ Lock with the multitool by turning counter-clockwise

Never reach into the coffee grinders.
Never clean the bean hoppers in a dishwasher.



6.5.3 Product hopper cleaning (optional)

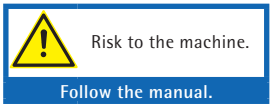
Choc / Topping
Cleaning will be more frequent depending on powder consumption.

- ✻ Press the ON/OFF switch for longer than 2 seconds until coffee machine switches off
- ✻ Disconnect mains plug
- ✻ Unlock product hoppers with multitool by turning in a clockwise direction
- ✻ Lift product hopper out and empty completely
- ✻ Unscrew union nut at front and rear
- ✻ Remove the dosing auger

Never clean product hoppers in the dishwasher.

open

close



- ✻ Thoroughly wipe out hopper with a damp cloth
- ✻ Thoroughly clean individual dosing auger components
- ✻ Allow product hopper and individual components to dry completely

Portion controller with individual parts of the dosing auger

✻ Re-assemble and insert the dosing auger and screw on union nuts

Ensure correct orientation of discharge.

✻ Refill and replace product hopper
✻ Lock with the multitool by turning counter-clockwise

6.6 Filter change

Follow the water filter User Manual for a filter change. After a filter change, perform a rinse as guided by the display.

Start-up
▷ Water filter page 16

6.7 Descaling

The water hardness, the water flow, and whether a water filter is used determine the schedule for descaling.
This point in time is calculated by the WMF 1200 S and displayed.
Descaling is made up of the three segments preparation, descaling, and rinsing.

Total duration of descaling approx. 40 minutes.
The procedure may not be interrupted.

Do not drink the descaling solution that comes out of the combi spout during descaling!

Use only WMF Descaling Agent. Any other descaling product may cause damage to the coffee machine. No liability is accepted for damage caused by the use of any other descaling products and guarantee / warranty claims are not entertained.

Caution.
Descaling agents are irritants. Always follow the instructions on the package.
Observe the Safety chapter.

The following is needed for descaling:
- 2 bottles of WMF Liquid Descaling Agent (0.75 l each)
- 1 bottle of warm water (0.75 l)
- 5-litre collection container (for coffee machines without drain connection)

Displays lead step by step through the program. Follow the instructions.

Caution.
Hot steam and hot water.
Burn hazard.
Scalding hazard.
Observe the Safety chapter.

The descaling procedure sequence is different for each model.
- 6.7.1 Descaling machine with constant water supply (Water supply from the utility line)
- 6.7.2 Descaling machine with water tank

6.7.1 Descaling machine with constant water supply

Preparation

- ✻ Touch
- ✻ Touch + until the desired program is displayed
- ✻ Select the desired program with P
- ✻ Remove the milk hose
- ✻ Turn off mains tap
- ✻ Remove and empty drip tray
- ✻ Replace drip tray
- ✻ Remove water tank
- ✻ Turn and remove seal plug on water tank connector counter-clockwise (flat screwdriver, see illustration 1 and 2)
- ✻ Mix the two bottles of liquid descaling agent in the water tank with 1 bottle of warm water
- ✻ If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
- ✻ Insert the water tank filled with descaling solution, and confirm on the display
- ✻ Place a collection container with approx. 5 litres capacity under the combi spout

Descaling

Descaling starts. Duration approx. 13 minutes.

- ✻ After descaling, carefully empty the collection container
- ✻ Replace the collection container
- ✻ Empty remaining descaling solution from water tank
- ✻ Rinse water tank and fill to maximum with clean, cold tap water. See the markings on the outside of the water tank.
- ✻ Replace the water tank

Illustration 1

Illustration 2

Crystals may form in the liquid descaling agent when stored. The crystals must not enter the machine.
The ideal water temperature is approx. 37 °C.

Rinsing

Rinsing starts. Duration approx. 11 minutes. After the initial rinsing from the water tank, the display requests that the water supply be turned on again.

✻ Turn on mains water tap

Leave the water tank in place. The water tank coupling is rinsed for approx. 10 seconds from the mains supply.

Follow-up and additional rinse

Duration: approx. 11 minutes.

✻ Remove water tank and dry

✻ Turn and remove seal plug on water tank coupling in a clockwise direction (flat screwdriver, see illustration 1 and 2)

✻ Replace the water tank

Subsequent rinses are from the mains supply.

After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.

Caution.
Hot steam.

Observe the Safety chapter.

As soon as the descaling procedure is finished, the "Ready to operate" display appears.

✻ Remove the collection container

✻ Re-install the milk hose

6.7.2 Descaling machine with water tank

Preparation

✻ Touch

✻ Touch + until the desired program is displayed

✻ Select the desired program with P

✻ Remove the milk hose

✻ Remove and empty drip tray

✻ Replace drip tray

✻ Remove water tank

✻ Remove the water filter, if used
✻ Mix the two bottles of liquid descaling agent in the water tank with 1 bottle of warm water
✻ If crystals have formed when stored below the freezing point, stir until all crystals present in the liquid descaling agent have dissolved
✻ Replace water tank filled with descaling solution
✻ Place a collection container with approx. 5 litres capacity under the combi spout

Crystals may form in the liquid descaling agent when stored.

The crystals must not enter the machine.

The ideal water temperature is approx. 37 °C.

Descaling

Descaling starts. Duration approx. 13 minutes.

✻ After descaling, carefully empty the collection container
✻ Replace the collection container
✻ Empty remaining descaling solution from water tank
✻ Rinse water tank and fill to maximum with clean, cold tap water. See the markings on the outside of the water tank.
✻ Replace the water tank

Order numbers of the article
▷ Accessories and spare parts page 72

Rinsing

Rinsing starts. Duration approx. 22 minutes.

✻ When requested refill with cold tap water (after about 11 minutes)
✻ Empty the collection container and place under the combi spout

If a water filter is used, a message appears after the process is complete, with a request to re-install the water filter.

✻ Insert the water filter
✻ Fill water tank with clean cold tap water

The water filter is rinsed briefly.

After the final rinsing the steam boiler is heated up. The hot water expands and finally exits briefly as steam.

Caution.
Hot steam.

Observe the Safety chapter.

As soon as the descaling procedure is finished, the "Ready to operate" display appears.

✻ Remove the collection container
✻ Re-install the milk hose

Chapter 7 HACCP schedule

You are required by law to ensure that your customers are not subject to any health hazards as a consequence of consumption of food items you serve. A HACCP schedule (Hazard Analysis Critical Control Points) for risk identification and assessment is required. You should carry out a risk analysis on your premises. The aim of the analysis is to recognize and pre-empt food hygiene hazard points. For this purpose, monitoring and, where necessary, test procedures must be established and implemented.
With correct installation, care, maintenance, and cleaning, WMF coffee machines meet the requirements described above. If care and cleaning of the coffee machines is not carried out properly, dispensing milk beverages will constitute a food hygiene hazard point.
Please observe the following points in order to comply with the HACCP schedule:

"Food Hygiene Ordinance from 05.08.1997"

Use our HACCP schedule for monitoring of regular cleaning.

Sanitize the milk system daily

- Follow the cleaning instructions for the milk system contained in the cleaning instructions. This will ensure that your system contains a minimum of bacteria at commencement of operation.

Always commence operation with a freshly opened cooled milk pack

- Original packaged UHT milk is usually free from harmful bacteria. Always open a new cooled pack at commencement of operation.
- Ensure absolute cleanliness when opening the milk pack. Germs can be introduced from dirty hands or tools when opening.

Recommendation:

only use UHT milk with a 1.5% fat content.

Keep milk cool.

- Always have a new cooled milk pack handy.
- If cooling is not used during operation, then the milk must be used up very quickly. Cool the milk occasionally if needed.
- If little milk is used, cooled milk must be placed in the refrigerator again during operation.

At commencement of operation milk should be at approx. 6-8 °C.

WMF AG offers a range of refrigeration options (e.g., WMF countertop coolers).

Recommendation for Choc and Topping (optional)

Regularly clean the product hopper. See the instructions in the Care chapter.
See chocolate / Topping manufacturer's instructions.

Caution.
Follow the hygiene instructions.
See Care chapter.

HACCP schedule

Month _____ Year _____

Use only cooled UHT milk, to prevent health risks due to bacteria.
For Choc and Topping, use only products that have not exceeded their expiration date.

Cleaning steps:

1. Run the cleaning program
   ▷ Cleaning instructions
2a. Milk foamer cleaning (combi spout)
   ▷ Cleaning instructions
2b. Daily mixer cleaning
   ▷ Cleaning instructions
3a. Clean the foamer and change out the combi spout after 4 hours of operation (absolutely required for low number of dispense cycles, or if milk is not cooled)
3b. Weekly mixer cleaning and regular product hopper cleaning (Care chapter)
4. General machine cleaning

Date	Cleaning steps: Time 1	2	3	4	Signature
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					
11.					
12.					
13.					
14.					
15.					
16.					

Date	Cleaning steps: Time 1	2	3	4	Signature
17.					
18.					
19.					
20.					
21.					
22.					
23.					
24.					
25.					
26.					
27.					
28.					
29.					
30.					
31.					

Chapter 8 Maintenance

Please observe that this is a professional industrial coffee machine which needs regular maintenance and descaling. Timing of descaling is calculated by the machine and depends on the degree of hardness of the local mains water and whether or not a water filter is fitted.
The maintenance schedule is based on the degree of use of the machine and is shown on the display. The coffee machine may continue to be operated after the message, but Customer Care or contract maintenance should be carried out promptly to ensure correct functioning and so as to avoid any consequent damage.

Descaling
▷ Software
▷ Care
page 50

8.1 Coffee machine maintenance

The following care or maintenance stages are provided:

Descaling
▷ Software
▷ Care
page 50

- Descaling, may be undertaken by the user / operator.

- Customer Check-up after the display shows a message; may be undertaken by the user / operator.

Customer Check-up after the display shows a message see Customer Check-up Instructions in Customer Check-up Kit.
▷ Accessories and spare parts
page 72

- Maintenance after the display shows a message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

Service maintenance message
▷ Messages and instructions
page 58

- Revision after the display shows a message; may only be undertaken by trained personnel or by WMF Service, as in this instance components affecting safety must be replaced.

For other maintenance work and repairs, please contact your local WMF Service.

The telephone number can be found on the address sticker on the coffee machine and on the delivery note.

8.2 WMF Service

You can reach the WMF Service Centre if the local service point is not known.

WMF AG
Eberhardstrasse
D-73309 Geislingen (Steige)

Chapter 9 Messages and instructions

9.1 Operating messages

9.1.1 Empty grounds container

Grounds container is full

- ✻ Remove grounds container empty and rinse under running water
- ✻ Wipe dry the grounds container
- ✻ Replace grounds container
- ✻ Confirm with P

9.1.2 Grounds container missing

The grounds container is not inserted

- ✻ Replace grounds container

9.1.3 Fill the water tank

The water tank is nearly empty

- ✻ Remove water tank and fill with clean cold tap water
- ✻ Replace water tank

9.1.4 Empty drip tray

The drip tray must be emptied

- ✻ Remove and empty drip tray
- ✻ Replace drip tray

9.1.5 Bean hopper is empty

There are not enough coffee beans in the coffee bean hopper

Grinding is interrupted.

- ✻ Pour coffee beans into the bean hopper
- ✻ Press the beverage button again

The grinding process continues and the additional coffee required for the brewing cycle is ground. The selected beverage is then brewed.

9.1.6 Insert ground coffee

insert ground coffee select beverage

The manual insert lid is open

✻ Insert ground coffee
✻ Close the manual insert
✻ Select the desired beverage with the beverage button

Touch **C** *to cancel the process. Ground coffee that has already been inserted is removed via the grounds container.*

9.1.7 Clean machine

machine cleaning OK: care pad

The machine must be cleaned

Only the care pad is lit up.

✻ Perform machine cleaning

▷ *Cleaning instructions* ▷ *Machine cleaning*

9.1.8 Change filter

your selection pls replace water filter

The water filter must be changed

✻ Change filter

▷ *Care* ▷ *Filter change, page 50*

9.1.9 Descale machine

your selection pls descale machine

The machine must be descaled

✻ Perform descaling

▷ *Care* ▷ *Descaling, page 50*

9.2 Error messages and malfunctions

Basic procedure on display of error messages or malfunctions

Switch coffee machine off and then on again after a few seconds. Repeat the process which led to the error. In many cases, this eliminates the malfunction and you can continue working.

If this is not successful

Find the displayed error message or error number in the following error list and follow the action instructions. If this does not rectify the error or if the error indicated is not listed please call WMF Service.

WMF Service
▷ *page 57*

Some messages lead to blocking of individual functions.
You will notice this by the fact that the beverage button illumination goes out. The beverage buttons that are still illuminated can continue to be used.
Your WMF 1200 S is provided with a diagnostics program. Any errors that occur are shown on the display. The error messages listed may also be caused by an interruption to the mains electricity supply.

9.2.1 Error messages on the display

Error number	*Error description*	*Action instructions*
-	Replace brewing unit	The brewing unit is not inserted ✻ Replace the brewing unit
6	Brewing unit lockup current / Brewing unit stiff	✻ Switch off the coffee machine ✻ Clean the brewing unit ▷ *Care* ▷ *Brewing unit cleaning, page 47*
26 36	Right grinder blocked Left grinder blocked 	✻ Switch off coffee machine ✻ Disconnect mains plug ✻ Remove bean hopper ✻ Turn grinder disk counter-clockwise using only Multitool (square button) (see illustration) ✻ Replace the hopper ✻ Switch on coffee machine ▷ *Care* ▷ *Bean hopper cleaning, page 48* If this occurs frequently: ✻ Set grinding degree one stage coarser ▷ *Other settings* ▷ *Set grinding degree, page 41* ▷ *Settings* ▷ *Set grinding degree, page 30*
88	Boiler: over-temperature	Beverage dispensing temporarily blocked. ✻ Check that mains tap is on or that the water tank is filled and inserted correctly If still not OK: ✻ Switch off the coffee machine ✻ Clean the brewing unit ▷ *Care* ▷ *Brewing unit cleaning, page 47* ✻ Switch on and try again *(Release follows when cooled down to normal temperature).* ✻ Switch off coffee machine, allow to cool and switch on again If error not remedied ✻ Switch off the machine ✻ Call WMF Service

Error number	*Error description*	*Action instructions*
161	Water error: during the brewing cycle	*Between each of the following steps switch the machine off and on again. If error not remedied carry out the next step.* ✻ Check that mains tap is on or that the water tank is filled and inserted correctly ✻ Clean the brewing unit *▷ Care ▷ Brewing unit cleaning, page 47* ✻ Set grinding degree coarser / reduce quality *▷ Settings ▷ Set grinding degree, page 30* *▷ Other settings ▷ Set grinding degree, page 41*
162 164 165 166 167	Water error: ... when cleaning ... when dispensing hot water ... when dispensing Choc ... Steam boiler infeed ... when descaling	✻ Switch the machine off and on again (for error number 166, also allow the machine to cool off) *If error not remedied carry out the next step.* ✻ Check that mains tap is on or that the water tank is filled and inserted correctly
188	Steam boiler: over-temperature	*Beverage dispensing temporarily blocked.* ✻ After releasing, check milk foam and steam outlet ✻ Switch off the machine, allow to cool and switch on again If error not remedied ✻ Switch off the machine ✻ Call WMF Service

9.2.2 Errors without error message

Error pattern	*Action instructions*
No hot water dispensing but water in grounds container	✻ Clean hot water spout ✻ Call WMF Service (coffee dispensing possible)
No Choc dispensing but water in grounds container	✻ Do not use Choc ✻ Call WMF Service (coffee dispensing possible)

Error pattern	*Action instructions*
Choc portion controller blocked, Choc dispensed only with water	✻ Clean portion controller ▷ *Care* ▷ *Product hopper cleaning, page 49* ✻ Empty powder ✻ Turn dosing auger manually until all powder is removed ✻ If necessary rinse with water ✻ (Allow to) dry completely
Coffee dispensing on the left / right differs	✻ Clean the combi spout ▷ *Cleaning instructions*
No milk foam / milk output, but milk in milk container	✻ Check whether the milk hose is kinked or squashed ✻ Re-route milk hose correctly ✻ Clean the combi spout ✻ Check whether milk nozzle is blocked ▷ *Cleaning instructions* ✻ Check whether milk cooler is iced
Milk foam incorrect, temperature too cold or too hot	✻ Change milk nozzle - orange or light blue milk nozzle for cooled milk - green or white milk nozzle for uncooled milk ✻ Clean the combi spout ▷ *Cleaning instructions* If error not remedied ✻ Use another milk nozzle from the accessories
Pump runs continuously, water in grounds container	✻ Switch machine off and on again ✻ If error not remedied call WMF Service
Water tank: assembly / disassembly stiff	✻ Lightly smear the O-rings with WMF gasket grease
Choc / Topping hopper cannot be inserted	✻ Manually turn the drive for the dosing auger at the portion controller slightly in a clockwise direction ✻ Check whether Choc hopper is accidentally locked
Bean hopper cannot be installed	✻ Check whether bean hopper is accidentally opened

Chapter 10 Safety

10.1 Hazards to the operator

Caution.
Failure to follow safety instructions can result in death or serious injury.

Follow the safety instructions.

At WMF, safety is one of the most essential product features. The effectiveness of safety devices can only be ensured if the following points are observed:

- Read the User Manual carefully prior to use.
- Do not touch hot machine components.
- Do not use the coffee machine if it is not working properly or if it is damaged.
- Built-in safety devices must never be altered.
- Use the coffee machine only when it is completely assembled.
- This device is not designed for persons (including children) with limited physical, sensory or mental capabilities or who lack the required experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions from them about how the device should be used.
- Children should be supervised to ensure that they do not play with the device.

Despite safety devices, every machine poses numerous hazards if incorrectly used. Please observe the following instructions when using the coffee machine so as to prevent injury and health hazards:

Scalding hazard.
When dispensing coffee, hot water and steam there is hazard of scalding. Ensure that there is always a suitable cup under the spout when dispensing beverages.

Caution.
Hot liquids in the dispensing area.

Scalding hazard.

Caution.
Hot steam.

Burn hazard.

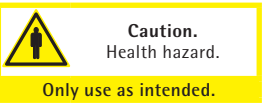
Burn hazard.
The brewing unit must be cleaned only when the coffee machine is cold. The brewing unit can get hot.

Caution.
Hot surfaces.

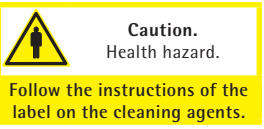
Burn hazard.

Bruising or crushing hazard.
There is a bruising or crushing hazard when handling all moving parts. Do not reach into the bean hopper or the brewing unit opening when the coffee machine is switched on.

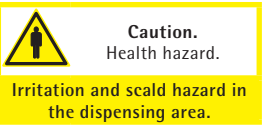
Health hazard.
The product hoppers (coffee beans / Choc / Topping) and manual insert may only be filled with materials for the use intended.



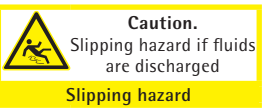
Health hazard.
When handling special cleaners for the milk foamer, cleaning tablets, and the descaling solution, follow the protective measures on the packaging. The special cleaners for the milk foamer and cleaning tablets are irritants. Only put in cleaning tablet or descaling solution after instructions to do so are shown on the display.



Irritation and scald hazard.
Never reach under the spouts while cleaning / descaling. Cleaning fluid / descaling solution runs out of the combi spout when cleaning / descaling.



Slipping hazard
Fluids can be discharged from the machine if used improperly or if faults occur. These fluids can cause a slipping hazard.



10.2 Hazards to the coffee machine

Please observe the following points so as to prevent problems with and damage to the coffee machine:

- For water with carbonate hardness in excess of 5 °dH, a WMF water filter must be fitted; otherwise, the coffee machine can be damaged due to build-up of scale.
- For insurance reasons always ensure that, at the end of operation, the mains tap for the water supply is turned off and the mains switch is switched off or the machine is unplugged.
- We recommend damage prevention measures such as:
  - installation of a suitable water monitor in the mains water supply
  - installation of smoke alarms
- After shut off for several days we recommend running the cleaning program at least twice before reusing the machine.

▷ *Cleaning instructions*

10.3 Intended use

The WMF 1200 S is designed to dispense coffee beverages, milk beverages and/or powdered beverages (Choc and Topping) in various variations into cups or cans. In addition, the device can generate steam for heating milk and dispensing hot water. This device is also intended for industrial and commercial use and for use by professionals and trained users in shops in the consumer goods industry and agricultural holdings, or for the commercial use by non-professionals. The device can be used as a self-service device if it is supervised by trained personnel.

The use of the device is also subject to the "General Terms and Conditions" of WMF AG and this User Manual. Any other use or use that goes beyond the aforementioned is considered incorrect use. The manufacturer shall not be liable for any damage resulting from this.

Under no circumstances may the WMF 1200 S be used to dispense and heat liquids other than coffee, hot water (beverages, cleaning) or milk (cooled, pasteurised, homogenised, UHT).

10.4 Directives

The machine fulfils the requirements of the German Food and Feed Code (LFGB), the Regulation on Commodities (BedGgstV), the EC regulation No. 10/2011 as well as the EC regulation No. 1935/2004 in the currently valid editions.
When used properly, the machine does not present a health hazard or other unjustifiable hazard.
The materials and raw materials used fulfil the requirements of the Regulation on Commodities as well as the EC regulations No. 10/2011.
The machine fulfils the requirements of all applicable regulations in the directives MD (MR) 2006/42/EC (EG), Directive 2004/108/EC (EG), Directive 2002/95/EC (ROHS), Directive 2002/96/EC (WEEE).
The declaration of conformity is included with the machine. The machine bears the CE mark.

Any modifications that are not approved by WMF will cause this declaration to become invalid.
Currently valid national rules apply in countries outside of the European Union.
This device is subject to the directive on waste electrical and electronic equipment (WEEE / EU directive) and may not be disposed of as domestic waste.

For disposal please contact the WMF Service.

Address
▷ *page 57*

Requirements traceability pursuant to EC regulation No. 1935/2004 and Good Manufacturing Practice within the meaning of EC regulation No. 2023/2006 are ensured and guaranteed.

10.5 Duties of the owner / operator

The operator of such equipment must ensure regular maintenance by WMF Service technicians, their agents or other authorised persons, and checking of safety devices.
Access to the service area is permitted only for persons with knowledge and practical experience with the unit, especially regarding safety and hygiene.
The coffee machine must be set up by the operator such that care and maintenance can be performed without hindrance.
In office / floor supply or similar self-service applications, only staff instructed in operation of the machine should supervise the machine. Trained personnel should carry out maintenance and be available for questions regarding use.
The operator shall ensure that electrical equipment and operating facilities are in a fit state (e.g. to BGV A3) [German Accident Prevention Association or equivalent]. In order to ensure the operating safety of your coffee machine, it is essential to perform regular checks of the safety valves and the pressure containers, among other checks.

These measures are conducted by WMF Service or by WMF authorised service personnel as part of the maintenance work. Machine cleaning must be done only using the WMF special cleaning agent intended by WMF for the machine (tablets), and for the milk system (cleaning liquid).

WMF special cleaning agent
▷ Accessories and spare parts page 72

Machine may only be descaled using the special WMF descaling agent.

WMF special descaling agent
▷ Accessories and spare parts page 72

The manufacturer's specifications regarding maintenance cycles and frequency of maintenance (▷ Maintenance) must be observed.

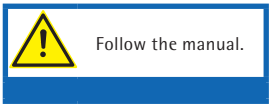
10.6 Warranty claims

During the warranty period of 12 months from transfer of risk, the purchaser has statutory warranty entitlements. The vendor should always be afforded the opportunity to rectify errors within an appropriate period.
Claims above and beyond the above, in particular damage claims as a result of consequential damage, are excluded, to the extent that this is legally permissible.
Material defects shall be reported to the vendor immediately and in writing.

Warranty period 12 months

No warranty is provided:

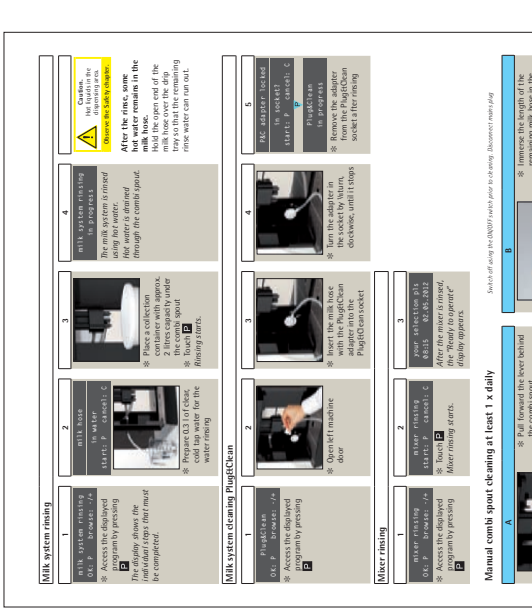
- On any parts subject to natural wear and tear. This includes seals, mixers, and brewing unit, among other items.
- For malfunctions due to the effect of the weather, scale build-up, chemical, physical, electrochemical or electrical effects, unless attributable to a fault on the part of WMF.
- If a water filter is not fitted even though the local water supply requires use of a water filter and malfunctions occur as a consequence.
- With respect to faults which occur as a result of failure to follow handling instructions and regulations, maintenance and care of the unit (e.g. User Manual and maintenance instructions).
- With respect to faults which occur as the result of failure to use original WMF replacement parts or incorrect assembly by the purchaser or by third parties or by faulty or negligent treatment.
- With respect to the consequences of improper modifications undertaken without our consent or by repair or reconditioning work on the part of the purchaser or by third parties.
- With respect to faults caused by inappropriate or improper use.

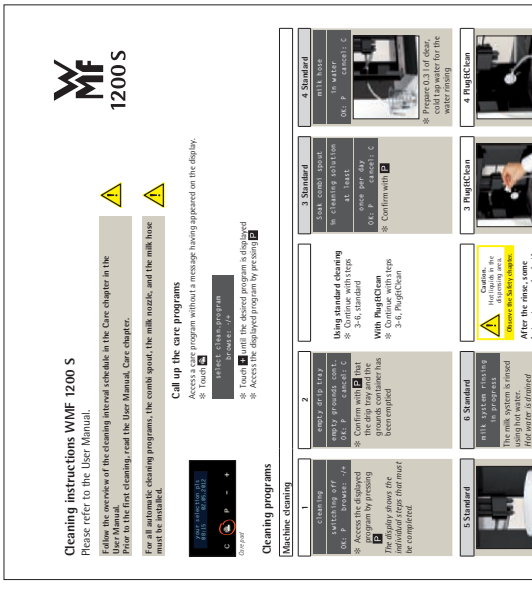


The customer is advised in the order confirmation whether or not use of a water filter is required.

Maintenance
▷ page 56

Appendix: Overview of additional instructions





Appendix: Technical data

Technical data for coffee machine

Nominal power rating *	2.0-2.4 kW
Recommended daily capacity espresso, café crème	60-80 cups
Overall hot water output	16 l/h
Coffee bean hopper	approx. 500 g per load
Choc hopper / Topping hopper	approx. 500 g
Mains power connection *	1,N,PE 50/60 Hz 220-240 V
Illumination	LED class 1
External dimensions	Width 324 mm Height incl. bean hopper 682 mm Depth 554 mm
Weight empty	approx. 33-38 kg
Continuous sound pressure level (Lpa) **	< 70 dB(A)

We reserve the right to make technical modifications.

* *For special models see model label, values given above are for the basic model.*

** *A-evaluated sound pressure level Lpa (slow) and Lpa (impulses) at operating personnel workplace is under 70 dB(A) in any working mode.*

Conditions for usage and installation

Necessary on-site preparatory work for electricity, water and drainage connections are to be arranged by the machine owner / operator. The work must be carried out by authorised installation technicians in compliance with general, country-specific and local regulations. The WMF service engineers may only connect the machine to existing prepared connection points. WMF Service is neither authorised nor responsible for carrying out any on-site installation work prior to connection.

Mains voltage tolerance range	230 V +6 % and -10 %, Mains voltage interruption < 50 ms: no interruption of function
Water supply (Constant water supply optional)	3/8 inch hose connector with mains tap, and filter with 0.2 to 0.25 mm mesh size, on site. Min. 0.2 MPa flow pressure at 2 l/min., max. 0.6 MPa. Water temperature max. 35 °C. The set of hoses provided with the new coffee machine and/or the new water filter must be used. Do not use old hoses.
Water quality	For drinking water with carbonate hardness above 5 °dH, a WMF water filter should be installed upstream.
Water drain tube	Tube a min. DN 19, minimum downward slope of 2 cm/m
Ambient temperature	+5 °C to max. +35 °C (empty the water system in case of frost).
Maximum humidity	80% relative humidity without condensation. Do not use unit outdoors.
Degree of protection	IP X0
Installation surface	The unit must be placed on a level, flat, and sturdy surface. The unit is not intended to be located on a surface that is sprayed or cleaned with a water hose, steam jets, steam cleaner, or similar devices.
Installation clearances	For operating, service and safety reasons the machine should be installed with a clearance of not less than 50 mm at the back and sides from the building or non-WMF components. A clear height of 1,100 mm from the top of the supporting surface should be ensured. The height of the installation surface above the floor is at least 850 mm. If the machine connections are to be run downwards through the counter, please make space for the lines, which can reduce the usable space below the machine.
Installation dimensions of the water filter	See the User Manual for the water filter.

These specifications for the electrical connection and the standards quoted apply for connecting the machine in EU countries. It may be necessary to also observe additional country-specific regulations. Outside the EU countries acceptance of the standards quoted is to be checked by the legal entity or natural person who wishes to use the machine.

The local power supply must be constructed according to IEC 364. To improve safety, the coffee machine should be fitted with an FI 30 mA earth leakage current circuit breaker complying with EN 61008. Near the device or about 30 cm below the counter top there should be a shockproof socket as a single-phase connection installed locally on the rear or side wall of the counter substructure or a country-specific single-phase socket. If the mains cable for this device is damaged then it must be replaced by our service personnel or a similarly qualified person, in order to prevent hazards. A separator switch is recommended for a flexible connection. The mains cable must not come into contact with hot surfaces. The mains switch and plug top are part of the on-site installation. The machine may not be fitted with a fixed permanent mains connection if installed on a transporting trolley (a mobile station).

In order to avoid possible faults from arising on our shielded data lines due to potential equalization currents between the devices, an additional potential equalization unit should be planned for devices connected to the vending system. (See EN 60309)

Appendix: Accessories and spare parts

Number	Unit	Designation	Order No.	Position number	Model
Combi spout, complete, with Choc / Topping					
1	Pcs	Milk foamer	33 2867 5200	7	all
0.7	meter	Milk hose	00 0048 4948	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (orange)	33 9510 6100	7	Fresh milk
1	Pcs	Milk nozzle for cold milk (light blue)	33 7007 1714	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (green)	33 2317 8000	7	Fresh milk
1	Pcs	Milk nozzle for warm milk (white)	33 9516 9000	7	Fresh milk
0.25	meter	Mixer hose	00 0048 0064	7	Choc / Topping
1	Pcs	Mixer hose spring	33 2292 6000	7	Choc / Topping
1	Pcs	Mixer bowl	33 2318 0000	7	Mixer bowl
Constant water supply, drainage					
1	Pcs	Connecting tube for constant water supply	33 2292 1000	Installation instructions	Constant water supply
1	Pcs	Angle for drain tube	33 2165 8000	Installation instructions	with drainage
1.5	meter	Drain tube	00 0048 0042	Installation instructions	with drainage
Accessories / tools					
1	Pcs	Multitool	33 2323 1000	1	all
Documentation / instructions					
1	Pcs	Set of documents: • 1200 S User Manual • 1200 S cleaning instructions • Carbonate hardness test (with instruction)	33 2603 0010	1	all
Complete bean hopper					
1	Pcs	Bean hopper	33 2253 1000	1	all
1	Pcs	Slide lock	33 2265 5000	1	all
1	Pcs	Hand guard	33 2292 7000	1	all
2	Pcs	Screw, access guard	00 0047 3105	1	all
1	Pcs	O-ring container	33 2291 1000	1	all

Number	Unit	Designation	Order No.	Position number	Model
Product hopper					
1	Pcs	Choc product hopper	33 2823 5000	4	Choc
1	Pcs	Topping product hopper	33 2824 8000	4	Topping
1	Pcs	Product hopper lid	33 2268 9000	1 and 4	all
1	sheet	Labels for product hopper	33 2315 3000	4	all
Coffee grounds container					
1	Pcs	Coffee grounds container	33 2880 5000	9	all
Brewing unit					
1	Pcs	Brewing unit	33 2823 6199	15	all
Drip tray / drip grid					
1	Pcs	Drip tray	33 2254 9100	10	all
1	Pcs	Drip grid	33 2600 3000	10	all
Water tank					
1	Pcs	Water tank	33 2533 4000	17	Water tank
1	Pcs	Water tank lid	33 2534 2000	17	Water tank
1	Pcs	Water tank sieve	33 7006 2608	17	Water tank
Scale filter / water filter					
1	Pcs	Bestmax V water filter (complete kit)	03 9333 0001		Constant water supply
1	Pcs	Replaceable cartridge for Bestmax water filter	33 2432 4000		Constant water supply
1	pack	Water tank cartridge (VE 4 pcs)	33 2332 2000		Water tank
Customer Check-up Kit 15.000					
1	Pcs	Customer Check-up Kit 15.000	33 2878 3000		all
Order numbers for the WMF care program					
1	bottle	WMF Special cleaner for milk foamer	33 0683 6000		Fresh milk
1	pack	Special cleaning tablets (100 pieces)	33 2332 4000		all
2	bottle	Liquid descaling agent (0.75 l)	33 7006 2869		all
1	Pcs	Pipe cleaner	33 0350 0000		all
1	Pcs	Cleaning brush	33 1521 9000		all
1	tube	WMF Molykote “gasket grease”	33 2179 9000		all

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Your nearest WMF Service:

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